

Claims

1. Method for flavouring drinks by means of solid, solvent-inert, particulate carrier materials loaded with flavouring agents, characterized in that inorganic silicon, aluminium and/or carbon-containing compounds from the group comprising silicates, aluminium oxides and activated carbons, which optionally contain portions of water, are used as carrier materials.
2. Method as claimed in claim 1, characterized in that silica gels, kieselguhr, activated and/or calcined clays, γ -Al₂O₃ or/and aluminium oxide xerogels are used as carrier materials.
3. Method as claimed in one of the claims 1 or 2, characterized in that carrier materials are used which have a specific surface between 0.1 and 1000 m²/g and preferably between 50 and 500 m²/g.
4. Method as claimed in one of the claims 1 to 3, characterized in that carrier materials having a pore size between 0.3 and 5000 nm are used.
5. Method as claimed in one of the claims 1 to 4, characterized in that carrier materials having a particle size of ≥ 10 μ m are used.
6. Method as claimed in one of the claims 1 to 5, characterized in that carrier materials loaded with readily volatile flavouring agents preferably of natural origin are used.
7. Method as claimed in claim 6, characterized in that the flavouring agents are essential oils, citrus oils, fruit essences and aroma extracts.

8. Method as claimed in one of the claims 1 to 7, characterized in that the loaded carrier materials are added to aqueous infusion or extraction drinks and preferably to teas.
9. Method as claimed in one of the claims 1 to 8, characterized in that the carrier materials are loaded with the flavouring agents by introducing them into liquids containing flavouring agents.
10. Method as claimed in one of the claims 1 to 8, characterized in that the carrier materials are loaded with the flavouring agents by spraying them with liquids containing flavouring agents.
11. Method as claimed in one of the claims 9 or 10, characterized in that the liquids containing the flavouring agents are process water from the flavour industry and preferably from flavour extraction, flavour preparation and/or flavour processing or they are flavour concentrates.